

TONIC + GINGER

Welcome to Tonic + Ginger at The Old Synagogue. Our Asian-inspired menu is designed to be shared. We suggest starting with a selection of bites and grazing dishes, which will arrive as each dish is ready. Feasting dishes and sides will follow, finishing with dessert.

Can't decide? Leave the decisions to us and try the 'Feed Me' feast, which includes dessert. Please note that when choosing the 'Feed Me', it must be the entire table.

TONIC + GINGER FEED ME | \$74pp

BITES	freshly shucked oyster, japanese ginger vinaigrette, orange, shiso (each) (gf)	5.5
	prawn toast, black garlic aioli, sesame, thai basil, lime (2)	16
	chinese cabbage, garlic, chive & mushroom gyoza, chinkiang vinegar (2) (vg, gf)	11
	pork pot sticker dumpling, crispy lotus root, black vinegar soy, chilli oil (2)	13
	chicken skewers, cucumber, satay sauce (2) (gf, df)	14
	vegetable & vermicelli spring rolls, peanut hoisin (2) (vg)	11
	pork & prawn sui mai, chilli vinegar, ginger (2)	14
	corn & zucchini cake, yuzu soft cheese, lemon myrtle pearls (v) (2)	16
	abrolhos half shell scallops, xo sauce, coconut (2) (gf)	18
GRAZING	general tso's broccoli, sugar snap peas, fried chilli, green onion (vg, gfo)	21
	fire cracker cauliflower, bang bang sauce, soft herbs, chilli peanuts (vg, gf)	22
	chilli salt spiced squid, gochujang (gfo)	23
	grilled brussels sprouts, davidson plum, coconut garlic, cashew sambal (vg, gf)	19
	bbq octopus, sweet & sour orange dressing, papaya, mint, tangelo, peanut (gf)	28
	beef tataki, ponzu & onion dressing, crispy garlic, rice puff (gf)	26
	spicy berkshire pork larb, lettuce cups, beansprouts, thai basil (gfo)	24
	fried crispy chicken, spicy honey glaze, sesame seeds	20
	cured pink snapper, wasabi, avocado, shiso, chilli oil (gf)	26
FEASTING	black bean rice noodles, red cabbage, snake bean, chilli (vg, gf) add prawns +8	29
	char sui pork shoulder, cucumber, mint, lime, coriander	38
	market fish, green curry, snake bean, snow pea, baby sweet corn, thai basil (gf)	38
	slow cooked sticky beef rendang, green onion, potato, toasted coconut (gf)	39
	wood roasted chicken breast & drumette, sweet sambal, coconut toum (gf)	36
	fragrant yellow curry, eggplant, baby corn, sweet potato, capsicum, snake bean (vg, gf)	32
	wood fired ribeye on the bone, snake bean, chilli & pepper sauce (gf)	46
	roast half duck, fragrant red curry, lychee, sumac, coconut cream (gfo)	44
	SIDES	steamed jasmine rice (vg, gf) (serves 2)
fried rice, spring onion, bean sprout (vg, gf) add pork & prawn +5		16
wok fried kai lan, broccolini, oyster sauce, fried garlic (vgo, gf)		14
urap salad, green beans, bean sprouts, carrots, coconut, chilli (vg, gf)		14
flakey paratha bread, curry butter (v)		13

Please notify our friendly staff of any and all dietary requirements and allergies.

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, o = option

Public holidays incur a 15% surcharge.